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**From:** zazu & bovolo restaurants + farm | black pig meat co.  
**To:** {EMAIL\_ADDRESS}  
**Subject:** gift of bacon | bring on 2010 | white truffles | gingerbread houses



**HAPPY HOLIDAYS to you all.**

**come bring on 2010 @ ZAZU RESTAURANT + FARM  
 call 707.523.4814 to secure your spot NOW.**

**"lucky black eyed pea sorpresa"**

~

CHOICE...

**kusshi oysters on the 1/2 shell**, cucumber "caviar" + prosecco mignonette

**endive salad, black pig prosciutto**, fuyu persimmons, pomegranates

**cauliflower soup**, apple chips, curry oil, crème fraiche

~

CHOICE...

**truffled bodega bay crab "gratinato"** + backyard cardoons

**mushroom duxelle agnolotti**, bellwether sheep's milk ricotta,  
 mendocino porcini brodo

**sonoma lamb tartar**, fried quail egg, potato gaufrette, capers, tiny arugula

~

CHOICE...

**seared cape ann scallops, black pig bacon**, quince, caramelized salsify

**red wine braised short rib**, local chestnut farro,  
cippolini onion agrodolce, backyard lacinato kale

**meyer lemon papardelle**, kabocha squash,  
backyard thyme, browned goat butter, bohemian creamery capriago

**liberty duck breast**, foie gras stuffed prunes, parsnip puree, bergamont jus

~  
CHOICE...

**made to order churros** + spicy hot chocolate

**blood orange pudding cake** + grains of paradise whipped cream

**"P.B.+J."**, peanut butter gelato and raspberry+rrv pinot noir sorbetto,  
whole wheat shortbread cookie

**bohemian creamery cheese**, honeycomb, pink peppercorn crackers

*4 courses ... \$79 or w/ wine pairing \$110*



**parent + child GINGERBREAD HOUSE class @ bovolo**

**SUNDAYS, DECEMBER 6 , 13, OR 20, 3 - 4:30**

house, class, santa's healthy snack for all, and holiday reading by copperfield's ...  
\$45 per house. Call **707.431.2962** to reserve your house.

**GIVE BACON! santa loves bacon.**

GET and GIVE heritage breed, non-confinement, antibiotic & hormone free bacon at  
[www.blackpigmeatco.com](http://www.blackpigmeatco.com)

**WE SHIP!**

one pack ... \$10

the community supported bacon club: a pack / month for a year ... \$110

the community supported bacon club + a tshirt ... \$130  
 the community supported bacon club with 2 packs / month for a year ... \$199  
 black pig meat co. travel mugs ... \$12  
 black pig meat co. or support local food tshirt (american made, 100% cotton) ... \$29

### **WHITE TRUFFLES from alba! @ ZAZU restaurant + farm**

they are amazing this year. we went, we saw, we smelled, and we tasted (or ate, rather)! come have them! we will offer them on our menu items december 16 - 20, while supplies last. here is what we have planned:

**truffled + deviled macbryde farm eggs**

**porcini pasta tajarin + butter**

**black pig + black truffle sausage w/ sour cream mashed potatoes**

**squab w/ farro + local chestnuts**

### **hot off the presses**

if you want to see us on emeril green, go to [www.zazurestaurant.com](http://www.zazurestaurant.com)

### **OUT + ABOUT**

**YOSEMITE chef's holidays, January 24 - 26, 2010!** Come play with us and **Suzanne Goin and Jody Adams!** [www.yosemitepark.com](http://www.yosemitepark.com)

### **IN YOUR KITCHEN...**

**PUMPKIN + GINGER CUPCAKES w/ maple + cream cheese frosting**

*so many of you loved our thanksgiving cupcakes - here it is!*

1 cup unsalted butter, soft  
 1 1/2 cups sugar  
 2 oz. fresh ginger, grated  
 2 tablespoons candied ginger, minced  
 1 1/3 cups pumpkin puree  
 2/3 cup buttermilk  
 2 tablespoons bourbon  
 2 tablespoons vanilla extract  
 2 tablespoons sherry vinegar  
 1 1/2 cups flour  
 1/2 teaspoon cinnamon  
 1/4 teaspoon nutmeg  
 1 tablespoon baking soda

*for the maple cream cheese frosting:*

10 oz. cream cheese, room temperature  
 4 oz. unsalted butter, soft  
 2 1/2 cups powdered sugar, sifted  
 1/4 cup maple syrup

preheat the oven to 350. in a mixer with the paddle attachment, combine the butter, sugar, and gingers. In another bowl, combine the wets (pumpkin puree, buttermilk, bourbon, vanilla extract, and sherry vinegar). In another bowl, combine the dries (flour, cinnamon, nutmeg and baking soda). alternately add the wets and dries to the mixer until just combined (do not overmix). fill cupcake liners. bake until they bounce back when pressed, about 1/2 hour. frost when completely cool. to make the frosting, in a mixer with the paddle attachment, combine the cream cheese and butter. add the powdered sugar. add the maple syrup. use a pastry bag with a large star tip to frost.

**ZAZU restaurant + farm** 3535 guerneville road, santa rosa, california, 95401  
707.523.4814 [www.zazurestaurant.com](http://www.zazurestaurant.com)

**BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962  
[www.bovolorestaurant.com](http://www.bovolorestaurant.com)

**BLACK PIG MEAT co. GET BACON** @ [www.blackpigmeatco.com](http://www.blackpigmeatco.com)

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